INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1364 — Washington, D. C. — November 24, 1951

Tin Situation Not Yet Clarified

Efforts are being made to amass enough pig tin from industry inventories and from stocks held by the Reconstruction Finance Corporation to permit manufacture of enough tin plate during the first quarter of 1952 to meet industry requirements for cans during the second quarter.

Although no official statement has yet been made by government officials responsible for tin allocations, assurance has been given that enough pig tin will be made available to tin plate manufacturers during the first quarter to assure that can manufacturers will be able to meet delivery schedules to food canners during the second quarter.

The tin plate manufacturing industry requires 7,755 tons for the manufacture of plate during the first quarter. It is reported that this original allotment has been reduced to 7,500 tons, and that the new allotment will be met by drawing 2,000 tons of tin from industrial stocks and the bulk from RFC stocks.

However, the availability of sufficient pig tin for second-quarter tin plate production is not known.

Can manufacturers, at a meeting with the National Production Authority on November 20, urged the government to resume foreign tin purchasing immediately as a means of meeting the needs of both industry and the defense program. Industry spokesmen were inclined to minimize present reports of a crisis, according to an NPA announcement. The can manufacturers argued that the excess price of tin would have very little effect on the cost of containers to the public.

There was no indication after the closed session of any concrete proposals to conserve tin supplies, NPA said. The industry complained that tin allocations on a quarter-to-quarter basis were too short. They urged advance allotments of tin for the first three quarters of 1952 at once.

Meanwhile, it was announced this week by the Office of International Trade, Commerce Department, that plans have been approved for the export of 115,000 long tons of tin plate during the first quarter of 1952.

OPS Implements Capehart Adjustment for GCPR Prices

Revision 1 to SR 2 to CPR 22, issued November 21 by the Office of Price Stabilization, permits manufacturers of products covered by CPR 22 to use their GCPR prices as a basis for figuring the alternative ceiling prices guaranteed by the individual adjustment provisions of the Capehart amendment to the Defense Production Act and recently provided for in SR 17 to CPR 22.

The text of SR 17 to CPR 22 was mailed to member canners last week. The purpose of that supplementary regulation was to make available to manufacturers of products covered by CPR 22 an alternative pricing method which would give effect to the Cape-

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Pricing of New Commodities

The Office of Price Stabilization on November 21 amended both the GCPR and CPR 22 to liberalize the provisions for pricing products in categories not dealt in by the seller during the base period. Both amendments became effective on November 26.

Formerly a manufacturer of products covered by CPR 22 was required to price a product in a different category from any dealt in by him during the base period, or which he was selling to an entirely new class of purchaser, by using the ceiling price of his most closely competitive seller of the same product. If the manufacturer had no competitors selling the

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N.C.A. Testifies at Hearing On Chemicals in Food Products

Dr. J. Russell Esty, Director of the N.C.A. Western Branch Laboratories, appeared on November 20 as witness before a Congressional committee and testified regarding the canning industry's experience with insecticides used on canning crops. The committee was the House Select Committee to Investigate the Use of Chemicals in Food Products, which undertook its work about a year ago and has held extensive hearings in Washington and other locations, including those in San Francisco on November 20 and 21. The Committee's purpose is to determine whether an amendment to the Food, Drug, and Cosmetic Act is needed to provide closer control of substances added to foods, either as ingredients or incidentally to their production.

Dr. Esty reviewed information that has been developed on the suitability

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Price Supports for Perishables Subject of Senate Staff Study

The staff of the Senate Committee on Agriculture has recommended that special studies and hearings be held to find ways of increasing the effectiveness of price supports for perishables.

One such method, it is suggested, is marketing agreements and marketing orders for fruits and vegetables for processing.

The staff report is a review of experience with price supports for perishables from 1933 to date. It summarizes information on the scope and cost of the price support programs and indicates the disposition of stocks acquired for price support purposes.

The report points out that the cost of supporting perishables exceeded the cost of supporting prices of storable products both in dollars and cents and as a percentage of marketings.

The report says that domestic noncompetitive outlets for perishable products such as school lunch pro-

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CONGRESS

Statement by Dr. J. Russell Esty of N.C.A. before the House Committee to Investigate the Use of Chemicals in Food Products

Following is the full text of the statement by Dr. J. Russell Esty, Director of N.C.A. Western Branch Laboratory, before the select House Committee to Investigate the Use of Chemicals in Food Products, at a hearing in San Francisco on November 20:

Dr. E. J. Cameron, Director of the Washington Research Laboratory of the National Canners Association, testifying before your committee on December 1, 1950, and speaking on behalf of the canning industry, discussed the main kinds of canned foods and their ingredients. He pointed out that the canning industry is not indifferent to the added chemical problem but that the area of interest is limited by the nature of most canned foods and by the controls already in effect. He stated that canned foods which have been standardized under the Federal Food, Drug and Cosmetic Act of 1938 constitute a major part of the pack. Of the number of products which have not yet been standardized, a large proportion consists of those which are too simple to have made standardization urgent or are of substantially identical nature to the standardized products.

Certain crops which are canned or frozen in large volume either enjoy the protection of an inedible exterior sheath which prevents the deposition of residues on the surface of the edible parts or are subjected to preparatory operations in canning, e.g. peeling, which effectively remove any surface-borne residues which might be present. For example, in the canning or freezing of corn and peas, two of the major items of canned and frozen foods, any surface contamination from insecticides used to control insects is removed with the husks and pods. This has been confirmed by many analyses of the finished products. Also, in the case of products which are peeled, such as peaches, pears and tomatoes, the insecticides used are removed. The insecticide residue problem is more troublesome in those canning crops such as apricots, prunes, and green beans, which do not have a protective sheath and which are of such nature that the preparatory operations do not and cannot remove any of the exterior surfaces, have received particular attention by industry laboratories as well as by state agricultural research and advisory bodies concerned with pest control.

It is my understanding that you desire me to testify concerning experiences with insecticide residues in the canning industry. In discussing insecticide usage in the canning industry, it may be noted that a large number of freezers of fruits and vegetables are also canner members of the National Canners Association, and there has been a free interchange of information in regard to the use of pesticides. I can say, therefore, that agricultural practices and preparatory treatments of fruits and vegetables conceivably affecting the elimination of pesticide residues are similar up to the point of processing by heating or freezing.

In preparing this statement I have consulted with technical representatives connected with the canning and frozen foods industries and have had an opportunity to consider their data, based upon a large number of samples from surveys of products treated with insecticides and from numerous residue analyses made as a routine control procedure. For many years the National Canners Association has been called upon to test products for the presence of various insecticides and to investigate the efficiency of certain washing procedures for removing insecticidal residues; hence, this problem is not new to us and our knowledge is fairly comprehensive and up to date.

You may know that many canning companies have their own laboratories for food control purposes, primarily to have a continuous check on the purity and quality of the products they manufacture and to determine whether their products meet government standards. Some of these companies also conduct technological research and make experimental packs with a view to improving their products or operations. In this way the industry continues to refine procedures, develop better methods of processing, and operate more efficiently. A part of the industry's program is to work cooperatively and to pool its resources and findings in order to avoid unnecessary duplication and to have an industry-wide sharing of experience with problems of common interest. An example of this is the work being done on insecticide residues.

The Western Branch Research Laboratories of the National Canners Association have cooperated with outside agencies in a study of insecticides for the control of insects affecting apricots, green beans and tomatoes.

The use of DDT, DDD and parathion on apricots has received considerable attention, largely due to the necessity of applying control measures for codling moth, both to prevent economic loss to the grower and to prevent contamination of the canned product with worm and insect fragments. The residue problem involved in the use of these insecticides on apricots was investigated during the 1948 and 1949 seasons, using trees sprayed experimentally by A. D. Borden and his associates in the Department of Entomology, University of California. During the 1949 season methoxychlor was included, and the residue studies included a commercial washing experiment in order to determine the efficiency or residue removal under strictly commercial operating conditions and also under the most rigorous mechanical conditions commercially available, regardless of the damage to the soft, ripe fruit.

The data indicated that parathion at 0.5 and 0.75 pound per 100 gallons can be used up to a month before harvest without leaving a detectable residue in the canned product, although traces were found on the raw fruit prior to washing.

DDT, DDD and methoxychlor seemed to behave similarly with respect to their persistency. Methoxychlor, owing to its higher rate of application, left the most residue on the raw fruit. Although there was about a 50 percent loss due to weathering during the last two weeks prior to harvest, small amounts of these substances seemed to be unusually resistant to weathering and persisted even when applied to the fruit in the jacket stage (after fall of petals but while small fruit is still enclosed in the floral parts). These small amounts of residue were also unusually resistant to washing, even under the most rigorous conditions, and chemical treatments appeared to be ineffective in removing them.

It is of interest to note that under the conditions of these experiments the time of application of DDT, whether in May or June, made very little difference in the amount of residue in the canned products, and even application in April at the jacket period resulted in only slightly less DDT in the final product. The amount of residue remaining on the fruit at harvest appeared to depend more upon the number of spray applications than upon the time of application.

On this subject Dr. Arthur D. Borden of the Department of Entomology of the University of California[1] reports:

"The application of a spray in the jacket period on apricots appears to be justified in that it will control fruit tree leaf roller, tussock moth, peach twig borer, orange tortrix, case bearer and codling moth. The addition of a copper compound in the spray is advisable where brown rot is apt to be a problem. Wettable powders of DDT, DDD, parathion or methoxychlor may be used in this application.

"A second application in May to give protection against the codling

[1] "Spray Residues on Apricots after Codling Moth Sprays, 1950 Recommendations," Arthur D. Borden, Harold Madsen and Stanley Benedict. California Agriculture, March, 1950.

moth emerging in May and early June is a necessity where codling moth is a problem. This spray should be applied a month or six weeks before the first picking. Wettable DDT should never be employed in this spray due to its residual properties and toxicity. The use of DDD in this spray may also be restricted due to its residual properties. Although its toxicity as a spray residue is much less than that of DDT its use will depend upon the amounts permitted as spray residue tolerances on fresh and processed fruit.

"The low residues of parathion after a 30-day period make it safe to use.

"The low toxicity of methoxychlor should make it safe from a residue point of view even though it does leave considerable residue after spraying."

During the 1949, 1950 and 1951 apricot seasons industry laboratories in California compiled information on the orchard practices of their growers with respect to the use of insecticides of a kind and/or at a time during the crop growth which might be of significance from a residue hazard standpoint. The surveys showed that for the most part growers in California were following closely the recommendations of the California agricultural advisory agencies as to the selection of pesticides and their use. An analysis of samples of fresh fruit taken from cannery deliveries and representing many orchards provided substantial evidence that the insecticide treatments and schedules recommended by the state agencies do not leave residues on the fresh fruit which could be regarded as hazardous in light of present knowledge of their chronic toxicities.

Similar surveys and analyses on California prunes indicate good compliance by growers with the spray schedules recommended by the California agricultural advisory agencies in that residues in the final product could not be regarded as hazardous.

The use of insecticides on green beans in the Pacific Northwest has been necessary for the control of the western spotted cucumber beetle, *Diabotica unodecimpunctata* and/or for the black bean aphis, *Aphis rumicis*. We have conducted studies to obtain information on the possible residue hazard resulting from the use of various insecticides on green beans, with particular reference to the canned products. The work was done cooperatively with Dr. Mote and his associates in the Department of Entomology, Oregon State College. The following insecticides were studied: DDT dust, DDT spray, methoxychlor, and parathion. All of the residues, including those obtained on the beans immediately after application, were comparatively low. In every case less than 1 ppm of DDT was found. Except for the sample of beans canned immediately after application, no more than a trace of parathion was detected. These results would indicate that for all practical considerations all of the parathion disappeared during the four-day weathering period to which the beans were subjected. Although regarded as being of no particular significance, the data indicated also that slightly more methoxychlor than DDT remained in the canned beans, probably as a result of the higher rate of application of methoxychlor than of DDT.

Working with Dr. Michelbacher and his associates in the Department of Entomology of the University of California[2] since 1946, we have made residue studies on several of the newer organic insecticides applied to tomatoes. Studies in 1946 and 1947 indicated that DDT and DDD showed considerable promise in controlling the important insects attacking tomatoes and that these new materials were much more effective than calcium arsenate. A 10 percent toxaphene dust was found to be about as effective as calcium arsenate for insect control on tomatoes. They also indicated that when used at the rates recommended, DDT and DDD would not present a residue hazard.

Further investigations on tomatoes were conducted in 1948 because certain canners were still somewhat reluctant to allow their growers to use these insecticides without additional assurance that there would be no serious residue hazard. The materials used in the 1948 experiments were calcium arsenate, DDT, DDD, methoxychlor, and toxaphene. Frequently sulfur was used in combination with the aforementioned materials to provide mite control. The 1948 season marked the second year in which DDT and DDD were used on a commercial scale in California for the control of insects damaging tomatoes. The results of the 1948 studies provided substantial confirmation of earlier work, in that they disclosed a definite concentration of insecticide residues in the waste materials discarded during the canning operations. Those surface-borne residues which persist beyond the washing operations remain tenaciously associated with the skin of the tomatoes and are almost entirely eliminated as waste.

The data further showed that residues of calcium arsenate, although present in larger amounts than DDT or DDD on unwashed tomatoes, were more readily removed in the wash with the result that after washing the concentration of calcium arsenate was about the same as that of DDT and DDD. Under the conditions of the experiments, the residual amounts of DDT, DDD, methoxychlor or calcium arsenate found on the washed fruit are believed to be insignificant in light of present knowledge of safe limits. A further and substantial elimination of these small residues occurs in peeling the tomatoes for canning as peeled tomatoes or in manufacturing various tomato products in the course of which the skin is removed by screening. In no case in the samples from the test blocks did the residue in the tomato juice samples exceed 0.1 ppm. The wastes ran from 0.5 to 1.7 ppm. Toxaphene, a material not in general use at the present time on tomatoes, in one case gave a residue of 0.8 ppm in the juice.

The use of pesticides on canning crops raises the question of the effect of these materials on the flavor of canned foods. It is a well known fact that certain of the insecticides, of which BHC is an example, have an adverse effect on the flavor of certain products. With the advent of a large number of new compounds on the market, it is imperative that some procedure for the systematic checking of these materials be developed that will protect the canning industry from loss resulting from the use of pesticides which have a detrimental effect on the quality and marketability of its products.

In June of this year an industry meeting was held to consider this question, and a committee named the Canning Industry Technical Steering Committee on Pesticides was formed to assist in organizing a research program to investigate the effect of these materials on the flavor of canned foods. This committee is composed of technical representatives from all branches of the fruit and vegetable canning industry. The committee proposed that a cooperative program of research be conducted by the Departments of Entomology and Food Technology of the University of California and the California Agricultural Experiment Station, with technical assistance to be provided by the canning industry. The three phases of this program would be treatment of the crops with the selected pesticides by the Department of Entomology, processing of the raw materials, and taste testing of the finished products by the Department of Food Technology. Only pesticides in the final stages of testing by the Experiment Station preparatory to recommendation to growers by the Agricultural Extension Service were to be tested.

To initiate this program packs of strained pears, tomato juice, and orange juice were made during the past canning seasons. Residue analyses on the treated fruit are to be made and the flavor evaluated by taste panels because the committee feels that such a program of flavor evaluation is an essential phase of insecticide research in the production of quality canned products.

[2] "Further Investigation of Control of Tomato Insects in Northern California," A. E. Michelbacher, W. E. Middlekauff, Frank C. Lamb and N. B. Akesson, Journal of Economic Entomology 42 (4), 666 (1949).

Chemicals in Food Products

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of newer insecticides for canning crops and on the available means of controlling residues. He recounted the results of experimental work on residue removal and other studies carried on by various research agencies. Aside from any questions of toxicity, Dr. Esty said, there is a hazard of detrimental flavor effects from some of the newer materials, and the canning industry is setting up procedures aimed at averting such difficulties before they develop.

The Committee, whose investigation was continued from the previous Congress, is under the chairmanship of Representative Delaney (N. Y.). Other members are Representatives Abernethy (Miss.), Hedrick (W. Va.), Jones (Mo.), Miller (Nebr.), McDonough (Calif.), and Horan (Wash.).

Price Support for Perishables

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grams and charitable institutions cannot utilize more than 1 to 3 percent of the total production of most perishable products, and that this limits the extent to which government purchases may be used to support prices of perishable products if spoilage is to be avoided.

The staff report contains the following conclusions:

"In view of the limitations within which price support programs for perishables must operate in contrast to those for storable commodities, special consideration should be given to the feasibility of the following:

"(1) Developing international agreements to widen the markets for fresh and dried fruit and for other exportable perishable products such as nonfat dry milk solids.

"(2) Developing alternative methods for supporting prices of different perishable products such as direct payments to producers and domestic consumer-incentive programs to maintain the consumption of the more important perishable products if business activity declines.

"(3) Developing additional standards for determining support levels for milk and butterfat, and

"(4) Authorizing the use of marketing agreements and orders for fruits and vegetables produced for processing and, in the case of annual crops, permit the general use of marketing quotas under specified conditions."

The report also states:

"Government price support and surplus removal programs may have an important place in stabilizing year-to-year prices in an expanding industry. As a safeguard against involving the government in excessive costs for perishable price supports and against causing undesirable effects in increasing or maintaining production in excess of available markets, however, additional legislative standards for price supports for perishable products might well be considered. These might include the requirement that the Secretary must find that price supports at the levels adopted will not stimulate production increases in excess of expected market requirements; or if a long-run contraction of the industry is needed because of a loss of markets, the Secretary might be required to attach conditions insuring that the price support program facilitates rather than delays the needed long-run adjustments."

Pricing New Commodities

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same product, he was required to apply to the Office of Price Stabilization for his ceiling price. Amendment 34 to CPR 22 will permit a seller to borrow the ceiling price of a competitor selling a substantially similar commodity to the same class of purchaser.

Amendment 24 to GCPR makes a like privilege available to sellers pricing under the GCPR. The text of these amendments to CPR 22 and the GCPR respectively are as follows:

TITLE 32A—NATIONAL DEFENSE, APPENDIX

Chapter III—Office of Price Stabilization, Economic Stabilization Agency

[Ceiling Price Regulation 22, Amdt. 34]

CPR 22—MANUFACTURERS' GENERAL CEILING PRICE REGULATION

BROADENING OF PROVISION FOR PRICING COMMODITIES IN NEW CATEGORIES, FOR NEW SELLERS AND FOR SALES TO AN ENTIRELY NEW CLASS OF PURCHASER

Pursuant to the Defense Production Act of 1950, as amended (Pub. Law 774, 81st Cong., Pub. Law 96, 82nd Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization Agency General Order No. 2 (16 F. R. 738), this Amendment 34 to Ceiling Price Regulation 22 is hereby issued.

STATEMENT OF CONSIDERATIONS

Ceiling prices for new commodities in new categories, for new sellers, and for sales to an entirely new class of purchaser may be determined under section 33 of Ceiling Price Regulation 22.

In order to price under section 33, however, it is necessary that the same commodity be sold by a competitor. This amendment changes section 33 to permit pricing thereunder in cases where a substantially similar commodity is sold by a competitor. Heretofore, sellers who had no competitor selling the same commodity were required to apply for a price under section 34, under which the Director of Price Stabilization determines a proper ceiling price by specific order. This amendment provides some degree of flexibility under section 33 which will now cover many instances of new goods pricing where substantially similar commodities are on the market. If OPS does not consider the selected commodity to be sufficiently similar to establish the some ceiling price for both commodities, it may, of course, require that the new ceiling price be determined under section 34.

In view of the nature of this amendment, the Director of Price Stabilization has not found it necessary or practicable to consult formally with representatives of industry.

AMENDATORY PROVISIONS

Ceiling Price Regulation 22, as amended, is further amended in the following respects:

1. Section 33(a) is amended to read:

SEC. 33. *Ceiling prices for commodities in new categories, for new sellers and for sales to an entirely new class of purchaser.* (a) (1) If you are pricing a commodity which is in a different category from any dealt in by you between July 1, 1949, and June 24, 1950, or which you are selling to an entirely new class of purchaser as referred to in section 3(c) of this regulation, your ceiling price is the same as the ceiling price under this regulation of your most closely competitive seller of the same class selling the same commodity or, lacking the same, a substantially similar commodity to the same class of purchaser. A ceiling price so determined must be in line with the level of ceiling prices otherwise established by this regulation.

2. Section 33(a)(3) is amended to read:

(3) In case, however, the commodity is one required to be priced under this section, and which, prior to the effective date of this regulation, you sold or offered for sale upon the basis of a ceiling price determined under the General Ceiling Price Regulation, you may continue to use your GCPR ceiling price until 30 days from the date this regulation becomes effective for your most closely competitive seller of the same class selling the same commodity or, lacking the same, a substantially similar commodity to the same class of purchaser, or until 30 days from the date this regulation becomes effective as to you, whichever is later.

3. Section 33(b) is amended by inserting after "the name, address and type of business of your most closely competitive seller of the same class;" "a description of the commodity he

sells and the differences, if any, in specifications of his commodity from the one you are pricing."

(Sec. 704, 64 Stat. 816, as amended; 50 U.S.C. App. Supp. 2154)

Effective date. This amendment shall become effective November 26, 1951.

TITLE 32A—NATIONAL DEFENSE, APPENDIX

Chapter III—Office of Price Stabilization, Economic Stabilization Agency

[General Ceiling Price Regulation, Amdt. 24]

GENERAL CEILING PRICE REGULATION

BROADENING OF PROVISION RELATING TO MANUFACTURERS FOR PRICING COMMODITIES IN NEW CATEGORIES, AND FOR NEW SELLERS

Pursuant to the Defense Production Act of 1950, as amended (Pub. Law 774, 81st Cong., Pub. Law 96, 82nd Cong.), Executive Order 10161 (15 F.R. 6105), and Economic Stabilization Agency General Order No. 2 (16 F.R. 738), this Amendment 24 to the General Ceiling Price Regulation is hereby issued.

STATEMENT OF CONSIDERATIONS

The considerations underlying the issuance of this amendment are the same as those stated in Amendment 34 to Ceiling Price Regulation 22, effective November 26, 1951.

AMENDATORY PROVISIONS

The General Ceiling Price Regulation, as amended, is further amended in the following respects:

1. For the introductory paragraph of section 6(a), substitute the following two paragraphs:

SEC. 6. *Ceiling prices for new commodities in new categories; for new services; and for new sellers.* (a) If you are a manufacturer and are pricing a commodity which is in a different category from any dealt in by you during the base period, your ceiling price is the same as the ceiling price of your most closely competitive seller of the same class selling the same commodity or, lacking the same, a substantially similar commodity to the same class of purchaser.

If you are a wholesaler or retailer and are pricing a commodity which is in a different category from any dealt in by you during the base period, or if you are selling a service which cannot be priced under section 3 of this regulation, your ceiling price is the same as the ceiling price of your most closely competitive seller of the same class selling the same commodity or service to the same class of purchaser.

2. The introductory paragraph of section 6(b) is amended by inserting after "the name, address and type of business of your most closely competitive seller of the same class;" "a description of the commodity he sells and the differences, if any, in specifications of his commodity from the one you are pricing;"

(Sec. 704, 64 Stat. 816, as amended; 50 U.S.C. App. Supp. 2154)

Effective date. This amendment shall become effective November 26, 1951.

Capehart Adjustment for GCPR

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hart amendment provision entitling each manufacturer to apply for an adjustment of his ceiling prices to reflect the "highest price" between January 1, 1950, and June 24, 1950, adjusted for increases or decreases in costs occurring subsequent to that period and prior to July 26, 1951, and at the same time to eliminate the need for innumerable individual applications.

Under SR 17, a manufacturer may elect, with respect to all his commodities subject to CPR 22, or under certain circumstances to all commodities produced in a self-contained unit of a manufacturer's business, to employ a January 1 through June 24, 1950, base period and to determine his ceiling prices by adding to these base period prices certain labor, materials, and overhead cost adjustments designed generally to give recognition to increases in these costs occurring subsequent to the base period and prior to July 26, 1951.

Canners will also remember that by SR 2 to CPR 22, issued on May 1, 1951, OPS afforded to manufacturers of products covered under CPR 22 an alternative method for determining ceiling prices under that regulation by adjusting their prices under the GCPR rather than their base period prices under CPR 22. The purpose of SR 2 was to minimize disruption of price relationships produced by CPR 22. To accomplish this, it authorized sellers with distorted price patterns under CPR 22 to first calculate the average percentage increase over their base period prices which would be permitted under CPR 22, to compare this percentage with the percentage by which their GCPR ceiling prices actually exceed their base period prices, and to apply the difference, as a percentage adjustment upwards or downwards, to their GCPR prices to determine their alternative ceilings.

The new Revision 1 to SR 2 to CPR 22 is an attempt to make available to manufacturers who elect to use SR 17 the technique provided by SR 2 for preserving their GCPR price relationships.

It requires first that you calculate your average percentage increase over your base period prices permitted by SR 17. Second, you calculate the average percentage by which your GCPR ceiling prices exceed your base period prices. A comparison of these two percentages provides you with a percentage adjustment, up or down, which you apply to your GCPR ceiling prices to determine your alternative ceilings.

A manufacturer is entitled to use the alternative pricing method made available by Revision 1 to SR 2 for his entire business or for a unit of his business, a category, or a product line. The effective date of the revised regulation is November 26, 1951.

PERSONNEL

Wisconsin Canners Association

The Wisconsin Canners Association elected the following officers recently at the association's annual convention:

President—Marvin H. Keil, Green Giant Co., Beaver Dam; vice president—Ray D. Krier, The Krier Preserving Co., Belgium; secretary—Graydon Jones, Columbia Canning Co., Cambria; treasurer—E. W. Sterr, Loyal Canning Co., Loyal (reelected); and executive secretary—Marvin P. Verhulst, Madison (reelected).

Summers Firm Elects Officers

The board of directors of the firm of Charles G. Summers, Jr., Inc., has elected the following officers:

Mrs. Caroline Stone Summers, president and chairman of the board; Charles O. Koller, executive vice president, treasurer, and general manager; Edward J. Laucks, secretary and vice president in charge of sales; and Harry J. Martin, assistant secretary and assistant treasurer.

STANDARDS

Grades for Canned Pears

The Production and Marketing Administration, USDA, has revised U. S. standards for grades of canned pears, effective November 30. The revised standards supersede those in use since April 15, 1942.

STATISTICS

Stocks and Shipments Of Canned Fruits

Reports on canners' stocks and shipments of canned apricots, RSP cherries, and sweet cherries have been compiled by the N.C.A. Division of Statistics.

Canned Apricot Stocks and Shipments

	1950–51	1951–52
	(cases—basis 24/2½)	
Carryover, June 1	540,000	115,000
Pack	3,661,000	4,614,000
Total supply	4,201,000	4,729,000
Stocks, Nov. 1	1,687,000	2,204,000
Shipments during Oct.	255,000	326,000
Shipments, June 1 to Nov. 1	2,514,000	2,525,000

RSP Cherry Stocks and Shipments

	1950–51	1951–52
	(actual cases)	
Carryover, July 1	30,332	29,950
Pack	5,022,951	4,672,041
Total supply	5,053,283	4,701,991
Stocks, Nov. 1	1,889,348	1,787,770
Shipments during Oct.	451,371	380,311
Shipments, July 1 to Nov. 1	3,163,935	2,914,221

Sweet Cherry Stocks and Shipments

	1950–51	1951–52
	(cases—basis 24/2½)	
Carryover, June 1	316,000	55,000
Pack	741,000	900,000
Total supply	1,057,000	955,000
Stocks, Nov. 1	540,000	462,000
Shipments during Oct.	71,000	114,000
Shipments, June 1 to Nov. 1	517,000	493,000

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1950	1951
	(thousands of dozens)	
Canner stocks, Jan. 1	55,341	62,453
Pack, Jan. through Oct.	105,069	99,454
Supply	160,410	161,907
Canner stocks, Nov. 1	53,124	55,699
Canner shipments, Oct.	8,504	11,228
Canner shipments, Jan. through Oct.	107,286	106,208

Lima Beans and Spinach

Correction

The estimates of 1951 production of lima beans and fall-crop spinach for processing were published in last week's issue of the INFORMATION LETTER on page 386, but with tables incorrectly placed. The lima bean table appears in the center column and the spinach table in the right hand column.

Invitations for Bids

Quartermaster Purchasing Offices—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act may apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The QMC has invited sealed bids to furnish the following:

CANNED SOUPS—Quantities of chicken noodle, cream of mushroom, cream of pea, cream of tomato, and vegetable-beef soups, ready-to-serve, f.o.b. destination. Bids due in New York under QM-30-230-52-423 by Dec. 7.

The Veterans Administration has invited sealed bids to furnish the following:

CANNED GRAPEFRUIT—7,500 dozen No. 2 cans (Grade B) or equivalent in No. 2½ or No. 10 cans, f.o.b. destination. Bids due under S-134 by Dec. 4.

DEFENSE

Pricing of Canned Vegetables

Several amendments and supplementary regulations to the canned vegetable pricing regulation, CPR 55, are scheduled for issuance by the Office of Price Stabilization on November 28, to be effective on that date. They are:

SR 5 to CPR 55, which will govern pricing of certain tomato products now covered by the temporary adjustable pricing order, SR 4;

Amendment 6 to CPR 55, adding canned pumpkin and squash to the basic order; and

SR 6 to CPR 55, which also will deal with canned pumpkin and squash.

SUPPLIES

Malayan Tin Market

The following report on the tin situation in Malaya was prepared by the U. S. Consulate General in Singapore and was published in the November 19 issue of *Foreign Commerce Weekly*, official publication of the U. S. Department of Commerce:

"Tin production in Malaya during the first seven months of 1951 totaled 32,922 long tons, as compared with 34,016 tons in the like period of 1950. Fuel shortages and power breakdowns in the mining areas, in the opinion of some producers, are considered likely to keep 1951 production below that of 1950. Others contend the production level for the year will depend upon prices. Although the United States has abstained from purchasing tin in recent months, strong demand from the United Kingdom, France, Italy, and Argentina during August kept the market relatively firm and forestalled price declines. The price in Singapore increased moderately from M$405 (Malayan dollars) a picul (133⅓ pounds) ex smelter, or approximately $1.01 a pound, on August 1, to M$437 a picul, or about US$1.09 a pound, on August 31 (M$1 = US$0.3267). A high of M$484 was reached on August 28 on rumor that the United States would soon reenter the Malayan tin market.

"Singapore businessmen place particular importance on the invitation of the Federation of Malaya and United Kingdom Governments for a group of United States tin experts to visit Malaya to study the tin situation."

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